

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A food casing comprising (a) a textile support layer consisting of a woven fabric or knit fabric and (b) a single-layered transfer coating, wherein the coating (i) is essentially water-insoluble, (ii) has a closed surface, (iii) comprises a mixture of at least one edible binder that has been mixed with solid aroma substances and/or liquid aroma substances, dyes and/or flavorings that does not include plasticizer and (iv) is transferred completely onto a foodstuff located in the casing, and the textile support layer is an extensible or non-extensible textile support layer .

2. (Previously Presented) The food casing as claimed in claim 1, wherein the coating comprises (i) at least one edible binder; (ii) solid aroma substances and/or liquid aroma substances, dyes and/or flavorings and (iii) optional crosslinker, citrate or smoke treatment and the edible binder adheres to the textile support material less strongly than to a proteinaceous foodstuff.

3. (Previously Presented) The food casing as claimed in claim 2, wherein the edible binder is a protein of plant or animal origin, a polysaccharide, or a combination thereof.

4. (Previously Presented) The food casing as claimed in claim 1, wherein the solid or liquid aroma substance, dye and/or flavoring comprises pepper, curry spice, paprika aroma, dried smoke, liquid smoke, liquid grill aroma, herbs, (freeze-)dried and comminuted vegetables, ground nuts, grains, cheese particles, air-dried honey, caramel, cinnamon, marinades, dextrose, or enzymes or microorganisms which produce enzymes promoting digestion.

5. (Canceled)

6. (Canceled)

7. (Previously Presented) The food casing as claimed in claim 1, wherein the textile support material comprises natural fibers, artificial fibers, or mixtures thereof.

8. (Previously Presented) The food casing as claimed in claim 1, wherein, the textile support layer further comprises at least one non-edible, non-transferable coating.

9. (Previously Presented) The food casing as claimed in claim 8, wherein the non-edible, non-transferable coating decreases the food casing permeability to water vapor, smoke or oxygen.

10. (Previously Presented) The food casing as claimed in claim 1, wherein the food casing is tubular and optionally has a longitudinal seam.

11. (Previously Presented) The food casing as claimed in claim 10, wherein the food casing has a longitudinal seam and the longitudinal seam is a sewed, glued or sealed seam, or it is produced using a sealing strip or adhesive strip.

12. (Previously Presented) A method for producing a food casing as claimed in claim 1, said method comprising the following steps in the given sequence:

- providing a flat textile material,
- applying to the side which later faces a foodstuff an edible coating made of a mixture which comprises at least one edible binder having adhesion properties and at least one aroma substance, dye and/or flavoring and optional crosslinker, citrate or smoke treatment,
- drying the coating,
- optionally cutting the coated flat material into webs,
- forming the individual webs into a tubular shape and
- permanently bonding the longitudinal edges of the formed tubular shape.

13. (Previously Presented) The method as claimed in claim 12, wherein the mixture which contains at least one edible binder having adhesion properties and at least one aroma substance, dye and/or flavoring is an aqueous mixture.

14. (Previously Presented) The method as claimed in claim 12, wherein, before the edible coating is applied, at least one barrier layer is applied.

15. (Previously Presented) An artificial sausage casing comprising the food casing as claimed in claim 1.

16. (Previously Presented) The food casing as claimed in Claim 3, wherein the protein is casein, zein, wheat protein, soy protein, albumin, gelatin or collagen or a combination thereof and the polysaccharide is alginate, carageenan, methylcellulose, starch, hydroxypropylstarch or a combination thereof.

17. (Canceled)

18. (Previously Presented) The food casing as claimed in Claim 7, wherein the natural fibers are selected from cotton, cellulose fibers, wool, silk or mixtures thereof.

19. (Previously Presented) The food casing as claimed in Claim 7, wherein the artificial fibers are selected from fibers based on polyamide, polyester, polyolefin, regenerated cellulose, polyvinyl acetate, polyacrylonitrile, polyvinylidene chloride, polyvinyl chloride or mixtures thereof.

20. (Previously Presented) The method as claimed in claim 12, wherein the permanently bonding step comprises sewing or gluing.

21. (Canceled)

22. (Previously Presented) A food casing comprising as claimed in Claim 1, wherein the edible binder is gelatin or collagen and the transfer coating further comprises a crosslinker, citrate, smoke treatment or has been heated to impart water insolubility.

23. (Currently Amended) A food casing comprising a textile support layer consisting of a woven fabric or knit fabric and an edible coating anchored thereto, wherein the edible coating (i) is essentially water-insoluble, (ii) has a closed surface, (iii) comprises at least one edible binder and solid aroma substances and/or liquid aroma substances, dyes and/or flavorings and (iv) is transferable onto a foodstuff located in the casing,

wherein the solid or liquid aroma substance, dye and/or flavoring comprises pepper, curry spice, paprika aroma, dried smoke, liquid smoke, liquid grill aroma, herbs, freeze-dried and comminuted vegetables, ground nuts, grains, cheese particles, air-dried honey, caramel, cinnamon, marinades, dextrose, or enzymes or microorganisms which produce enzymes promoting digestion and

a layer comprising water-soluble material is arranged between the textile support layer and the transferable edible coating so that the transferable coating loses its anchoring under the action of moisture,

and the textile support layer is an extensible or non-extensible textile support layer.

24. (Previously Presented) A food casing as claimed in Claim 23, wherein the transferable edible coating is crosslinked.

25. (Canceled)

26. (Previously Presented) A food casing as claimed in Claim 1, wherein a layer made of a water-soluble material is arranged between the textile support layer and the transferable edible coating, and the transferable edible coating is crosslinked to impart a smooth coating surface, thereby producing a uniform coating without gaps on the foodstuff.

27. (Canceled)

28. (Previously Presented) A food casing as claimed in Claim 1, wherein the coating is rendered not water-soluble via treatment with smoke and/or by warming or heating.

29. (Previously Presented) A food casing as claimed in Claim 1, wherein the transfer coating has a smooth surface so that sausage meat emulsion can slide thereover during stuffing.

30. (New) A food casing comprising (a) a textile support layer consisting of a woven fabric or knit fabric and (b) a single-layered transfer coating, wherein the coating (i) is essentially water-insoluble, (ii) has a closed surface, (iii) comprises a mixture of at least one edible binder that has been mixed with solid aroma substances and/or liquid aroma substances, dyes and/or flavorings and (iv) is transferred completely onto a foodstuff located in the casing,

wherein the edible binder is gelatin or collagen and the transfer coating further comprises a crosslinker, citrate, smoke treatment or has been heated to impart water insolubility and

said casing is a formed tubular shape with permanently bonded longitudinal edges.